

SIGNATURE COCKTAILS

Gin Paloma 15
Arbikie Nadar Gin, pink grapefruit, ginger syrup, lemon juice, soda

Matcha Gin Sour 15
No. 3 London Dry Gin, Matcha, lemon juice, sugar syrup

NIBBLES

Padron Peppers (V) 8
Smoked Maldon salt and light soy (S, SD, G)

Teriyaki Chicken 10
Wasabi mayo, spring onion (E, F, G, S, SD, N)

Chorizo Croquettes 8
Truffle mayo (G, E, M, SD, N)

STARTERS

Cauliflower Wings (PB) 13
Spicy Korean sauce, sesame seeds, chives and crispy shallots (G, Mu, Se, S, SD)

Tomato Gazpacho 13
Basil, cucumber and brioche croutons (G, M, SD)

Olives Bruschetta 15
Caramelised onion, parma ham, mozzarella, rocket, balsamic glaze (G, M, SD)

Beef Tataki 15
Japanese marinade, truffle sauce, fresh rocket, parsnip chips (Ce, Mu, Se, S, SD)

Crispy Squid 14
Lime mayo and micro coriander (G, Mo, E)

SALADS

Frisée and Mango Salad (PB) 11/18
Vegan feta, green beans, toasted walnuts and soy dressing (N, S, SD)

Caesar Salad 11/18
Aged parmesan, marinated anchovies, brioche croutons, Caesar dressing (G, E, F, L, M)

Fennel and Orange Salad (PB) 11/18
Fennel, orange, golden raisins, baby spinach leaves and evo citrus dressing (Mu, SD)

Add Grilled Salmon (F), Chicken or Halloumi (M) 7

DINNER MENU

MAINS

Pan-Fried Seabream 30
Crispy potatoes, roasted tomatoes and prosecco sauce (M, SD, F)

Beetroot Gnocchi (V) 25
Parmesan cream, beetroot crisps, micro basil, herb oil (G, E, M, Mu, SD)

Hans' Fish and Chips 22
Cod fillet, minted crushed peas, triple-cooked chips and tartare sauce (G, E, F, SD)

Beef Fillet 30
Potato fondant, roasted shallots, celeriac puree and beef jus (SD, Ce, M)

Beetroot Burger (PB) 21
Pistachio pesto, gem lettuce, tomato, caramelised onions, vegan mayo, fries or triple-cooked chips (G, Mu, S, SD, N)

Chicken Cavolo Nero 23
Roasted baby carrots, sauteed cavolo nero, sweetcorn, carrot puree, chicken jus (Ce, G, M, Mu, SD)

GRILL

Grilled Octopus 27
Butter beans, chorizo, black olives, parsley, smoked paprika, lemon dressing (Ce, F, Mo, SD, M)

The Iconic Burger 24
Aged beef, tomato relish, lettuce, caramelised onions, tomato, Applewood cheddar, crispy bacon, fries or triple-cooked chips (G, M, SD, Ce)

Ribeye 28-Day Dry Aged 35
Roasted tomatoes, fries or triple-cooked chips (Ce, Mu, SD)

Sirloin 21-Day Dry Aged 40
Roasted tomatoes and salad greens, fries or triple-cooked chips (G, Mu, SD)

Grilled Courgette (V) 19
Tzatziki yoghurt, hazelnut and olive crumble, herb oil, crispy mint (M, N, E)

Chicken Burger 23
Chicken breast, tomato relish, lettuce, onion, bacon, smoked cheddar, chipotle mayo, fries or triple-cooked chips (Ce, E, G, M, Mu, S, SD)

SAUCES

Beef Jus (Ce, SD) 4

Chicken Jus (Ce, G, M, SD)
Peppercorn (Lu, M, Mu, SD)
Blue Cheese (M)

A JOURNEY WITH FOOD

"Mixing Italian heart with British soul, our dishes are all about fresh local flavours. In my kitchen, we keep it simple but delicious – where every plate tells a tasty tale from the Mediterranean coast to the heart of Chelsea."

ANTONIO ANIELLO

SIDES

Parmesan & Truffle Fries (V) 8
Truffle oil, aged parmesan (M, SD)

Fries or Triple-Cooked Chips (PB) (G) 7

Tenderstem Broccoli (PB) 7
Olive oil and pine nuts (M, SD, N)

Green Salad (PB) 7
Vinaigrette dressing (Ce, SD, N)

Sweet Potato Fries (PB) (G) 7

INVISIBLE CHIPS

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THANK YOU FOR YOUR SUPPORT

PUDDINGS

Mango and Passion Fruit Cheesecake (PB) 10
Summer berries and raspberry coulis

Vegan Caramel Pannacotta (PB) 10
Coconut and chocolate ice-cream

Custard and Cherry Tart 12
Cherry sorbet (E, G, M)

British Cheeseboard 18
Selection of cheese, jam, crackers and grapes (Ce, G, M, Se, S, SD)

ALLERGEN KEY – [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

(PB) plant-based, (V) vegetarian; for further dietary requirements and food allergens please ask a member of the team. All prices are inclusive of VAT; a discretionary service charge of 12.5% will be added to your bill